

**West Virginia Department of Health &  
Human Resources  
Berkeley County Health Department**

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**FOOD ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Information</b>		
Facility Name Burger King-Viking Way	Facility Type Food Service Establishment	
Licensee Name Timoney & Borrelli Enterprises, Inc.	Facility Telephone # 304 267-8515	
Facility Address 203 S Viking Way Martinsburg , WV	Licensee Address ,	
<b>Inspection Information</b>		
Inspection Type Routine	Inspection Date 04/25/2018	Total Time Spent 1.53

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
Server fridge	39
Hot holds	158
Salad preps	37
Walkin	40
Milk Shake Mixer	40
Specialty Fridge	38
Back Small Prep	40
Fry Hot Hold	149

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
Meat trays	138

<b>Warewashing Info</b>					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Serverbucket3bay	ChemicalChemical		300-4003		
GrilllinebucketsDiningareabucketPrepAreabucket	ChemicalChemical		00-40020 0-300300		

**OPERATOR** - Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for critical items (§ 8-405.11) or 90 days for non-critical items (§ 8-406.11).

<b>Observed Critical Violations</b>
<b>Total # 0</b>
<b>Repeated # 0</b>

<b>Observed Non-Critical Violations</b>
<b>Total # 18</b>
<b>Repeated # 0</b>
<b>4-601.11(B) - COOKING EQUIPMENT AND UTENSILS</b>
<b>OBSERVATION:</b> Sides of fryers, fry warmer, lower legs and wheels need cleaned, grease

**4-601.11(B) - COOKING EQUIPMENT AND UTENSILS**

**OBSERVATION:** Top of sandwich lines hot drawers and fry hoods need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Tops of the drink machine in the customer area needs cleaned, dust

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Dry stock racks need cleaned including the dunnage rack outside the drystock room

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Both soda racks need cleaned in the back room

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Tops of the drive thru drink stations need cleaned

**4-602.13 - NONFOOD CONTACT SURFACES**

**OBSERVATION:** Inside the blue carry-out condiment holders need cleaned

**4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED**

**OBSERVATION:** Clean pans are being stored or stacked without being air-dried first..

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Corner of the specialty drink area needs caulking redone, pulling away from the wall

**6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR**

**OBSERVATION:** Back door and needs painted

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Monitor and cables need cleaned, dust

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Back door air curtain needs cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Multiple areas of the walls and piping on the walls need cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Mop sink at joint from coving to wall needs cleaned

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Floors need cleaned in both walkins

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Hoods and filters need cleaned in the hoods

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Fryer area stainless, floors, pipeing and hoses need cleaned, grease.

**6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS**

**OBSERVATION:** Air vents and surrounding ceiling tiles or light covers need cleaned

**Inspection Outcome**

**Comments**

Disclaimer

Person in Charge



**michele Corley**

Sanitarian



**Glenn GCO Ondick**